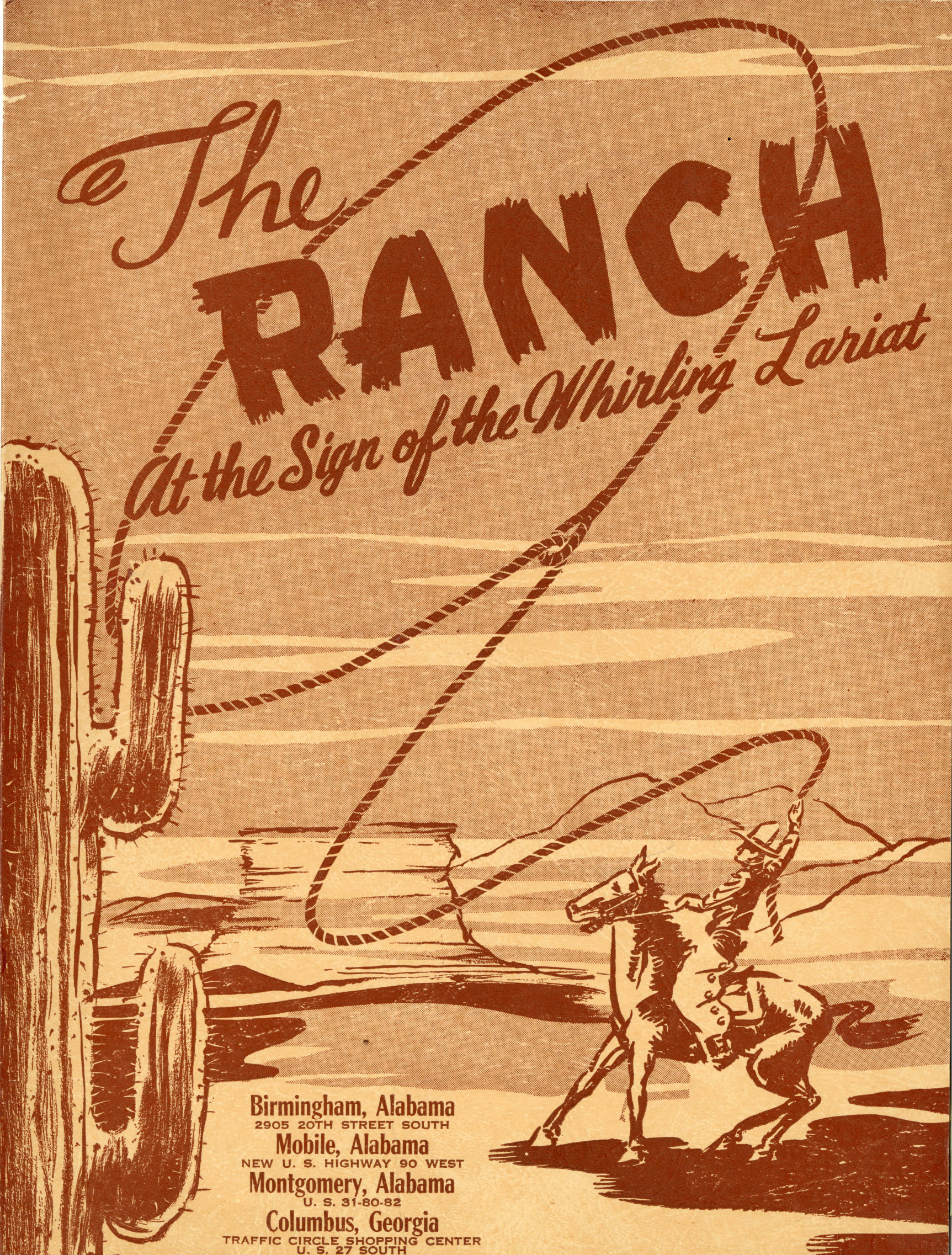


The RANCH

At the Sign of the Whirling Lariat

A stylized illustration in a monochromatic brown tone. On the left, a large saguaro cactus stands prominently. In the lower right, a cowboy on a horse is depicted in the middle of whirling a lasso, with the rope forming a large loop in the air. The background consists of horizontal, wavy lines representing a landscape or sky.

Birmingham, Alabama

2905 20TH STREET SOUTH

Mobile, Alabama

NEW U. S. HIGHWAY 90 WEST

Montgomery, Alabama

U. S. 31-80-82

Columbus, Georgia

TRAFFIC CIRCLE SHOPPING CENTER

U. S. 27 SOUTH



SATURDAY LUNCH

BEEF BROTH WITH BARLEY	FRUIT JUICE COCKTAIL
FRICASSEE OF CHICKEN AND DUMPLINGS	.85
OVEN BROWNED CORNED BEEF HASH, POACHED EGG	.85
MACARONI AU GRATIN	GREEN BEANS, CORN
BLACKBERRY COBBLER	HOT ROLLS AND BUTTER
TEA	ICE CREAM
	COCA COLA
COFFEE	

SPECIAL LUNCHEON

BEEF BROTH WITH BARLEY	FRUIT JUICE COCKTAIL
	TOMATO JUICE

SUGAR CURED HAM AND ASPARAGUS ROLL, CHEESE SAUCE	1.25
BROILED GULF RED SNAPPER STEAK, LEMON BUTTER	1.25
GRILLED SINGLE SPRING LAMB CHOP, MINT JELLY	1.25

MACARONI AU GRATIN	GREEN BEANS, CORN
GREEN GARDEN SALAD	SPICED FRESH BEETS
BLACKBERRY COBBLER	CARROT, RAISIN SALAD
TEA	HOT ROLLS AND BUTTER
	ICE CREAM
	COCA COLA
COFFEE	

SOUP'N SANDWICH

BACON, LETTUCE AND TOMATO SANDWICH, SOUP	.50
FRESH FRUIT SALAD PLATE WITH COTTAGE CHEESE	.95

HOME MADE DATE NUT BREAD ICE TEA

WHATEVER THE OCCASION * A RESTAURANT MEAL

Home Made DATE Nut Bread Ice Tea

FRESH FRUIT SALAD PLATE WITH COTTAGE CHEESE .95

BACON, LETTUCE AND TOMATO SANDWICH, SOUP .50

SOUP, N SANDWICH

Coffee

Ice Cream
Coca Cola

Hot Rolls AND BUTTER

CARROT, RAISIN SALAD

Spiced Fresh Beets

Green Beans, CORN

GRILLED SINGLE SPRING LAMB CHOP, MINT JELLY 1.25
BROILED GUYE REE SNAPPER STEAK, LEMON BUTTER 1.25
SUGAR CURED HAM AND ASPARAGUS ROLL, CHEESE SAUCE 1.25

TOMATO JUICE

BEEF BROTH WITH BAKERY FRUIT JUICE COCKTAIL

SPECIAL LUNCHEON

Coffee

Ice Cream
Coca Cola

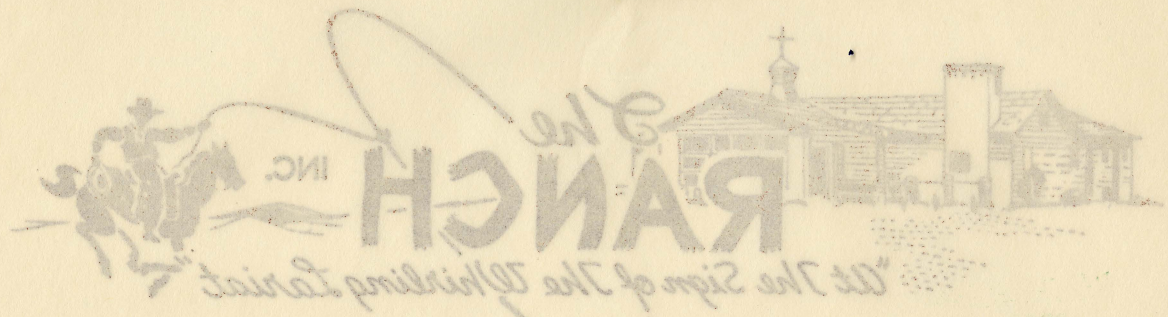
Hot Rolls AND BUTTER

GREEN BEANS, CORN

OVEN BROWNED CORNED BEEF HASH, POACHED EGG .85
FRIGASSEE OF CHICKEN AND DUMPLINGS .85

BEEF BROTH WITH BAKERY FRUIT JUICE COCKTAIL

SATURDAY LUNCH



THE SALAD



BOWL

VARIETY SALAD PLATE * FEATURING CHICKEN *
TUNA FISH AND POTATO SALADS ON CRISP, COLD
LETTUCE WITH DEVILLED EGG AND STUFFED CE-
LERY * TOPPED WITH GREEN AND RIPE OLIVES
1.25

COUNTRY CLUB SALAD * A BOWL OF TOSSED
MIXED, FRESH, CRISPY GREENS CAPPED WITH
JULIENNED SWISS CHEESE AND FRESH JUMBO
SHRIMP * BLENDED WITH 1000 ISLAND DRESS-
ING * GARNISHED WITH CRISPY BACON *
SERVED WITH HOT CRACKERS 1.00

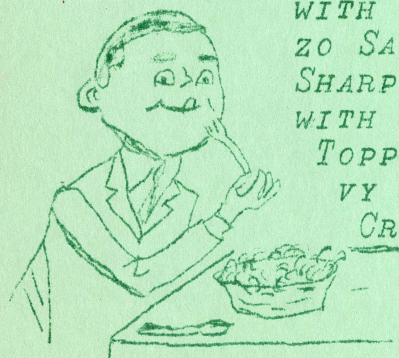
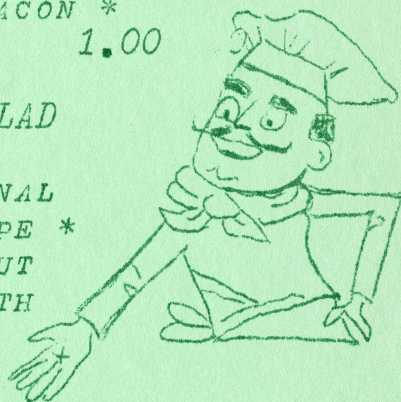
GARDEN OF EDEN FRESH FRUIT SALAD
PLATE

A HEAVENLY MIX OF FRESH SEASONAL
FRUITS IN A BURST OF CANTALOUPE *
PEAKED WITH OUR SPECIAL COCONUT
FRUIT DRESSING * FESTOONED WITH
GRAPES * AVOCADOS * BANANAS *
AND SHERBETS * SERVED WITH
OUR HOME MADE DATE AND NUT
BREAD AND ICED TEA 1.50

THE RANCH BARBECUE SALAD, TORRIDO *
A SAVORY AND UNUSUAL SALAD CONCOCTED OF
TOSSED CRISP FRESH GREENS * GARNISHED
WITH BARBECUED MEATS AND MEXICAN CHORI-
ZO SAUSAGE, FRESH TOMATOES * EGG SLICES*
SHARP CHEESE AND PICKLES * ALL BLENDED
WITH OUR SPECIAL BARBECUE DRESSING AND
TOPPED WITH A TORRIDO PEPPER AND ANCHO-
VY STUFFED OLIVE. SERVED WITH CRISPY
CRACKERS 1.00

GREEK SALAD * A FAMOUS SALAD MADE
OF FETA CHEESE * MIXED CRISP GREENS *
POTATO SALAD * SLICED EGG * ANCHOVY
FILLET'S AND RIPE OLIVES * LACED WITH
WINE GARLIC DRESSING * SERVED WITH RYE
BREAD .75

CHEF'S SALAD BOWL * A VARIETY OF GARDEN
FRESH GREENS, GARNISHED WITH STRIPS OF
HAM AND CHEESE * HARD BOILED EGG * SLICED
TOMATOES AND PICKLES. CHOICE OF FRENCH *
1000 ISLAND OR ROQUEFORT DRESSING *
SERVED WITH CRISP CRACKERS AND BUTTER
FOR ONE .75 LARGE BOWL FOR TWO 1.25



Fresh Seafood Specialties

Broiled Fresh Red Snapper.....	1.55
A Fine Dish, with Drawn Butter.	
Broiled Genuine Rock Lobster Tail.....	1.90
Very Rich, with Drawn Butter.	
Baked Stuffed Crabs.....	1.50
Filled with Deviled Fresh Crabmeat.	
Baked Roulettes of Fresh Flounder.....	1.75
With Crabmeat Stuffing and Our Special Sauce.	
Rocky Mountain Rainbow Trout.....	1.85
Broiled Whole FRESH Trout, Amandine.	
Fresh Gulf Seafood en Brochette.....	1.85
Alternate pieces of Fresh Snapper, Shrimp, Florida Lobster, and Oysters, Broiled on a skewer, Served with a "tangy" Sauce. Potatoes, Cole Slaw, Rolls and Butter.	
Casserole of Fresh Crab Meat au Gratin.....	1.65
Toast Points.	
—The Above Seafoods are Served With—	
French Fried Potatoes, Green Salad Bowl with French Dressing	
Hot Rolls, Butter.	
Combination Seafood Platter.....	2.00
Broiled Snapper, Fried Fish, Fried Shrimp, Scallops, Crabcake, Tartar Sauce, Cocktail Sauce, French Fried Potatoes and Cole Slaw, Hot Rolls, Butter.	
Fried Oysters (6).....	.85
Tartar Sauce, French Fried Potatoes, Cole Slaw.	
Fried Oysters (12).....	1.50
Tartar Sauce, French Fried Potatoes, Cole Slaw.	
Fried Filet of Fresh Flounder.....	1.40
Received Daily From the Gulf.	
French Fried Fresh Jumbo Shrimp.....	1.20
Only the Best from the Gulf, Cooked Just Right.	
Fried Fresh Snapper Fingers.....	1.25
Golden Brown Strips of Fresh Red Snapper.	
French Fried Rock Lobster Tail.....	1.90
Imported from South Africa.	
Fried Deep Sea Scallops.....	1.40
A Distinctive Flavor from the Atlantic.	
—The Above Seafoods Served with Tartar Sauce—	
French Fried Potatoes and Cole Slaw	
Hot Rolls, Butter.	

The Ranch Fried Chicken

One Half Young Tender Chicken, Fried Golden Brown
Served with Shoestring Potatoes, Rolls and Butter
\$1.35

THE SANDWICH BAR

Baked Ham.....	.45	Bacon and Tomato.....	.35
Barbecued Pork.....	.35	Club, three Decks Deluxe.....	.85
Barbecued Beef.....	.50	Sliced Turkey or Chicken.....	.65
Hamburger.....	.35	Baked Ham and Cheese.....	.60
Cheeseburger.....	.45	Grilled Ham and Egg.....	.60
Deluxe Hamburger.....	.55	Turkey or Chicken Salad.....	.50
Grilled Cheese.....	.25		

"We are sorry we can not be responsible for articles left in this restaurant."



APPETITE TEASERS

Fresh Shrimp Cocktail.....	.65	Celery and Oliv.....	
Iced Shrimp (12).....	1.25	Stuffed Celery.....	
Shrimp Remoulade.....	.65	Tomato Juice.....	
Anchovy Canape.....	.45	Orange Juice.....	
Seafood Gumbo.....	.25 .40	Ranch Made Sc.....	



Fresh Shrimp Salad Plate.....	1.25	Fresh Chicke.....	
With Sliced Tomatoes and Hard Boiled Eggs, Crisp Crackers, Butter.		Garnished and Crisp	
(Above Salad in Tomato Cup 1.30)		(Above Sala	
Fresh Crabmeat Salad.....			
Sliced Tomatoes, Pickles, Hard Boiled Egg, Rose F Butter.			

Chefs Salad Bowl

A Variety of Garden Fresh Vegetal
Garnished with Strips of Ham and C
Hard Boiled Egg, Sliced Tomatoes and
With Choice of French, 1000 Island or Roque
Crisp Crackers, Butter.

For One .75—Large Bowl For Tw

Anchovies on Salads add .2

Cold Plate 1.50

Sliced Cold Turkey, Baked Ham, Chedc
Tomato Cup Filled with Potato S
Whole Hard Boiled Egg, Sliced P
Crisp Crackers or Hot Rolls and

Hot or Iced Tea, Coffee.....		Milk Shakes.....	.25
Soft Drinks.....	.10	Saccharine Available	
Buttermilk.....	.10		

—WE HAVE A SEPARATE DESSERT MENU—

9-55—Mo ©



— FEATURED TODAY! —
1000 Springs
Rocky Mountain
RAINBOW TROUT

BROILED LOBSTER "DAINTIES"
BABY LOBSTER TAILS FROM THE DEEP COLD WATERS OF THE
NORTH ATLANTIC. SERVED WITH DRAWN BUTTER, FRENCH FRIED
POTATOES, GREEN SALAD BOWEL AND HOT ROLLS BUTTER

FRESH ROCKY MOUNTAIN RAINBOW TROUT, AMANDINE
WITH FRENCH FRIED POTATOES, GREEN SALAD BOWEL

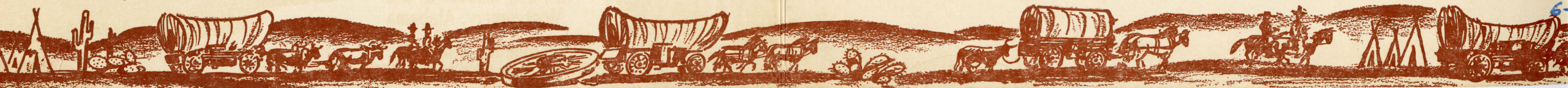
THE RANCH BARBEQUE SALAD, TORRIDO
A SAVORY AND UNUSUAL SALAD CONCOCTED OF TOSSED CRISP
FRESH GREENS, GARNISHED WITH BARBECUED MEATS AND MEXICAN
CHORIZO SAUSAGE, FRESH TOMATOES, EGG SLICES, SHARP CHEESE
AND PICKLES— ALL BLENDED WITH OUR SPECIAL BARBECUE DRESS-
ING AND TOPPED WITH A TORRIDO PEPPER AN ANCHOVY STUFED
OLIVE. SERVED WITH CRISPY CRACKERS.

STEAK ON A PLANK! YES, THIS CHOICE TOP SIRLOIN STEAK IS
BROILED AND SERVED ON OAK WOOD FOR A ZESTY TANG! YOU'LL-
BE DELIGHTED! - SERVED WITH DUCHESS POTATOES EN BORDURE;
GREEN VEGETABLE DU JOUR, GOLDEN BROWN FRIED ONION RINGS,
RANCH SALAD BOWEL WITH SPECIAL FRENCH DRESSING, HOT
ROLLS AND BUTTER.

SHORE DINNER - CRAVING SEAFOOD? HERE IT IS!
SHRIMP COCKTAIL, SEAFOOD GUMBO, BROILED BABY LOBSTER
TAIL, BAKED STUFFED CRAB, FRIED FILLET OF FLOUNDER AND
OYSTERS CREOLE WITH FLUFFY RICE—SERVED WITH CRISPY
CRACKERS AND RANCH SALAD BOWL

GARDEN OF EDEN FRESH FRUIT SALAD PLATE
A HEAVENLY MIX OF FRESH SEASONAL FRUITS IN A BURST
OF CANTALOUPE, CROWNED WITH OUR SPECIAL COCONUT FRUIT
DRESSING, EMBELLISHED WITH MELLOW BANANAS, AVOCADOS,
GRAPES AND SHERBETS, —SERV ED WITH OUR HOMEMADE DATE
AND NUT BREAD AND ICED TEA.

Shrimp a la Maison.....
Fresh Cooked Shrimp on a bed of Lettuce with Sauce Maison.



Fresh Seafood Specialties

Broiled Fresh Red Snapper.....	1.55
A Fine Dish, with Drawn Butter.	
Broiled Genuine Rock Lobster Tail.....	1.90
Very Rich, with Drawn Butter.	
Baked Stuffed Crabs.....	1.50
Filled with Deviled Fresh Crabmeat.	
Baked Roulettes of Fresh Flounder.....	1.75
With Crabmeat Stuffing and Our Special Sauce.	
Rocky Mountain Rainbow Trout.....	1.85
Broiled Whole FRESH Trout, Amandine.	
Fresh Gulf Seafood en Brochette.....	1.85
Alternate pieces of Fresh Snapper, Shrimp, Florida Lobster, and Oys- ters, Broiled on a skewer, Served with a "tangy" Sauce. Potatoes, Cole Slaw, Rolls and Butter.	
Casserole of Fresh Crab Meat au Gratin.....	1.65
Toast Points.	
—The Above Seafoods are Served With—	
French Fried Potatoes, Green Salad Bowl with French Dressing Hot Rolls, Butter.	

Combination Seafood Platter.....	2.00
Broiled Snapper, Fried Fish, Fried Shrimp, Scallops, Crabcake, Tartar Sauce, Cocktail Sauce, French Fried Potatoes and Cole Slaw, Hot Rolls, Butter.	

Fried Oysters (6).....	.85
Tartar Sauce, French Fried Potatoes, Cole Slaw.	
Fried Oysters (12).....	1.50
Tartar Sauce, French Fried Potatoes, Cole Slaw.	
Fried Filet of Fresh Flounder.....	1.40
Received Daily From the Gulf.	
French Fried Fresh Jumbo Shrimp.....	1.20
Only the Best from the Gulf, Cooked Just Right.	
Fried Fresh Snapper Fingers.....	1.25
Golden Brown Strips of Fresh Red Snapper.	
French Fried Rock Lobster Tail.....	1.90
Imported from South Africa.	
Fried Deep Sea Scallops.....	1.40
A Distinctive Flavor from the Atlantic.	
—The Above Seafoods Served with Tartar Sauce— French Fried Potatoes and Cole Slaw Hot Rolls, Butter.	

The Ranch Fried Chicken

One Half Young Tender Chicken, Fried Golden Brown
Served with Shoestring Potatoes, Rolls and Butter
\$1.35

THE SANDWICH BAR

Baked Ham.....	.45	Bacon and Tomato.....	.35
Barbecued Pork.....	.35	Club, three Decks Deluxe.....	.85
Barbecued Beef.....	.50	Sliced Turkey or Chicken.....	.65
Hamburger.....	.35	Baked Ham and Cheese.....	.60
Cheeseburger.....	.45	Grilled Ham and Egg.....	.60
Deluxe Hamburger.....	.55	Turkey or Chicken Salad.....	.50
Grilled Cheese.....	.25		

"We are sorry we can not be responsible for articles left in this restaurant."



APPETITE TEASERS

Fresh Shrimp Cocktail.....	.65	Celery and Olive
Iced Shrimp (12).....	1.25	Stuffed Celery
Shrimp Remoulade.....	.65	Tomato Juice.....
Anchovy Canape.....	.45	Orange Juice.....
Seafood Gumbo.....	.25 .40	Ranch Made So



Fresh Shrimp Salad Plate.....	1.25	Fresh Chicke
With Sliced Tomatoes and Hard Boiled Eggs, Crisp Crackers, Butter.		Garnished and S Crisp
(Above Salad in Tomato Cup 1.30)		(Above Salac
Fresh Crabmeat Salad.....		
Sliced Tomatoes, Pickles, Hard Boiled Egg, Rose R Butter.		

Chefs Salad Bowl

A Variety of Garden Fresh Vegetab
Garnished with Strips of Ham and Ch
Hard Boiled Egg, Sliced Tomatoes and
With Choice of French, 1000 Island or Roquef
Crisp Crackers, Butter.

For One .75—Large Bowl For Two

Anchovies on Salads add .20

Cold Plate 1.50

Sliced Cold Turkey, Baked Ham, Chedd.
Tomato Cup Filled with Potato Sa
Whole Hard Boiled Egg, Sliced Pic
Crisp Crackers or Hot Rolls and B

Hot or Iced Tea, Coffee.....	.10	Milk Shakes.....	.25
Soft Drinks.....	.10	Saccharine Available	
Buttermilk.....	.10		

—WE HAVE A SEPARATE DESSERT MENU—

9-55—Mo ©

SOME NEW ADDITIONS TO OUR MENU

MARINATED NORWEGIAN HERRING, WITH CRACKERS		.40
SELECT OYSTERS ON THE HALF SHELL		
	$\frac{1}{2}$ DOZEN	.50
	1 DOZEN	1.00

BROILED LOBSTER "DAINTIES"
BABY LOBSTER TAILS FROM THE DEEP COLD WATERS OF THE
NORTH ATLANTIC. SERVED WITH DRAWN BUTTER, FRENCH FRIED
POTATOES, GREEN SALAD BOWEL AND HOT ROLLS BUTTER

FRESH ROCKY MOUNTAIN RAINBOW TROUT, AMANDINE
WITH FRENCH FRIED POTATOES, GREEN SALAD BOWEL

THE RANCH BARBEQUE SALAD, TORRIDO
A SAVORY AND UNUSUAL SALAD CONCOCTED OF TOSSED CRISP
FRESH GREENS, GARNISHED WITH BARBECUED MEATS AND MEXICAN
CHORIZO SAUSAGE, FRESH TOMATOES, EGG SLICES, SHARP CHEESE
AND PICKLES— ALL BLENDED WITH OUR SPECIAL BARBECUE DRESS-
ING AND TOPPED WITH A TORRIDO PEPPER AN ANCHOVY STUFED
OLIVE. SERVED WITH CRISPY CRACKERS.

STEAK ON A PLANK! YES, THIS CHOICE TOP SIRLOIN STEAK IS
BROILED AND SERVED ON OAK WOOD FOR A ZESTY TANG! YOU'LL
BE DELIGHTED! - SERVED WITH DUCHESS POTATOES EN BORDURE,
GREEN VEGETABLE DU JOUR, GOLDEN BROWN FRIED ONION RINGS,
RANCH SALAD BOWEL WITH SPECIAL FRENCH DRESSING, HOT
ROLLS AND BUTTER.

SHORE DINNER - CRAVING SEAFOOD? HERE IT IS!
SHRIMP COCKTAIL, SEAFOOD GUMBO, BROILED BABY LOBSTER
TAIL, BAKED STUFFED CRAB, FRIED FILLET OF FLOUNDER AND
OYSTERS CREOLE WITH FLUFFY RICE—SERVED WITH CRISPY
CRACKERS AND RANCH SALAD BOWL

GARDEN OF EDEN FRESH FRUIT SALAD PLATE
A HEAVENLY MIX OF FRESH SEASONAL FRUITS IN A BURST
OF CANTALOUPE, CROWNED WITH OUR SPECIAL COCONUT FRUIT
DRESSING, EMBELLISHED WITH MELLOW BANANAS, AVOCADOS,
GRAPES AND SHERBETS, —SERV ED WITH OUR HOMEMADE DATE
AND NUT BREAD AND ICED TEA.

Shrimp a la Maison..... 1.50
Fresh Cooked Shrimp on a bed of Lettuce with Sauce Maison.



Fresh Seafood Specialties

Broiled Fresh Red Snapper.....	1.55
A Fine Dish, with Drawn Butter.	
Broiled Genuine Rock Lobster Tail.....	1.90
Very Rich, with Drawn Butter.	
Baked Stuffed Crabs.....	1.50
Filled with Deviled Fresh Crabmeat.	
Baked Roulettes of Fresh Flounder.....	1.75
With Crabmeat Stuffing and Our Special Sauce.	
Rocky Mountain Rainbow Trout.....	1.85
Broiled Whole FRESH Trout, Amandine.	
Fresh Gulf Seafood en Brochette.....	1.85
Alternate pieces of Fresh Snapper, Shrimp, Florida Lobster, and Oysters, Broiled on a skewer, Served with a "tangy" Sauce. Potatoes, Cole Slaw, Rolls and Butter.	
Casserole of Fresh Crab Meat au Gratin.....	1.65
Toast Points.	
—The Above Seafoods are Served With—	
French Fried Potatoes, Green Salad Bowl with French Dressing	
Hot Rolls, Butter.	

Combination Seafood Platter.....	2.00
Broiled Snapper, Fried Fish, Fried Shrimp, Scallops, Crabcake, Tartar Sauce, Cocktail Sauce, French Fried Potatoes and Cole Slaw, Hot Rolls, Butter.	

Fried Oysters (6).....	.85
Tartar Sauce, French Fried Potatoes, Cole Slaw.	
Fried Oysters (12).....	1.50
Tartar Sauce, French Fried Potatoes, Cole Slaw.	
Fried Filet of Fresh Flounder.....	1.40
Received Daily From the Gulf.	
French Fried Fresh Jumbo Shrimp.....	1.20
Only the Best from the Gulf, Cooked Just Right.	
Fried Fresh Snapper Fingers.....	1.25
Golden Brown Strips of Fresh Red Snapper.	
French Fried Rock Lobster Tail.....	1.90
Imported from South Africa.	
Fried Deep Sea Scallops.....	1.40
A Distinctive Flavor from the Atlantic.	
—The Above Seafoods Served with Tartar Sauce—	
French Fried Potatoes and Cole Slaw	
Hot Rolls, Butter.	

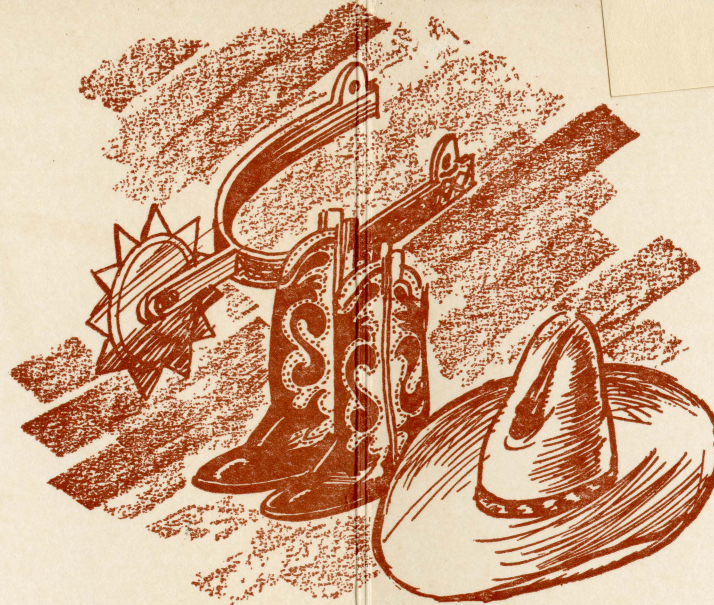
The Ranch Fried Chicken

One Half Young Tender Chicken, Fried Golden Brown
Served with Shoestring Potatoes, Rolls and Butter
\$1.35

THE SANDWICH BAR

Baked Ham.....	.45	Bacon and Tomato.....	.35
Barbecued Pork.....	.35	Club, three Decks Deluxe.....	.85
Barbecued Beef.....	.50	Sliced Turkey or Chicken.....	.65
Hamburger.....	.35	Baked Ham and Cheese.....	.60
Cheeseburger.....	.45	Grilled Ham and Egg.....	.60
Deluxe Hamburger.....	.55	Turkey or Chicken Salad.....	.50
Grilled Cheese.....	.25		

"We are sorry we can not be responsible for articles left in this restaurant."



APPETITE TEASERS

Fresh Shrimp Cocktail.....	.65	Celery and Olives.....	.65
Iced Shrimp (12).....	1.25	Stuffed Celery.....	.65
Shrimp Remoulade.....	.65	Tomato Juice.....	.15
Anchovy Canape.....	.45	Orange Juice.....	.15
Seafood Gumbo.....	.25 .40	Ranch Made Soup.....	.20 .35



Fresh Shrimp Salad Plate.....	1.25	Fresh Chicken Salad Plate.....	1.10
With Sliced Tomatoes and Hard Boiled Eggs, Crisp Crackers, Butter.		Garnished with Sweet Pickles and Sliced Tomatoes. Crisp Crackers, Butter.	
(Above Salad in Tomato Cup 1.30)		(Above Salad in Tomato Cup 1.15)	
Fresh Crabmeat Salad.....	1.35		
Sliced Tomatoes, Pickles, Hard Boiled Egg, Rose Radishes, Rolls and Butter.			

Chefs Salad Bowl

A Variety of Garden Fresh Vegetables
Garnished with Strips of Ham and Cheese,
Hard Boiled Egg, Sliced Tomatoes and Pickles,
With Choice of French, 1000 Island or Roquefort Dressing,
Crisp Crackers, Butter.

For One .75—Large Bowl For Two 1.25

Anchovies on Salads add .20

Cold Plate 1.50

Sliced Cold Turkey, Baked Ham, Cheddar Cheese,
Tomato Cup Filled with Potato Salad,
Whole Hard Boiled Egg, Sliced Pickles,
Crisp Crackers or Hot Rolls and Butter.

Hot or Iced Tea, Coffee.....			.10
Soft Drinks.....	.10	Milk Shakes.....	.25
Buttermilk.....	.10	Malted Milks.....	.30
		Saccharine Available	Milk.....
			.15

—WE HAVE A SEPARATE DESSERT MENU—

9-55—Mo ©

Round Up of Steaks

Special U. S. Choice "Cowboy" Steak.....	3.50
Over a pound of the Choicest Strip Sirloin, Broiled with the bone left on to retain its Juiciness and Flavor.	
Broiled Kansas City Strip Sirloin Steak.....	2.65
A three quarter pound U. S. Good Graded Steak with the bone left on to make it a "Good" Steak.	
Broiled Filet Mignon.....	3.00
The Finest of Tenderloin, Wrapped in Bacon, with French Fried Onions.	
Double Cut Strip Sirloin Steak (for two).....	5.25
A U. S. Good Double Thick Steak with French Fried Onions.	
Grilled Sirloin Steak a la Minute.....	2.25
A Small U. S. Good Strip Steak.	
Grilled Chopped Beef Steak.....	1.40
All Good Beef, with Mushroom Sauce.	
All of the Above Steaks Served With French Fried Potatoes, Green Salad Bowl, with French Dressing, Hot Rolls, Butter.	
Planked Steak.....	5.25
A juicy 24 ounce Boneless Rib Steak for two—garnished with Duchess Potatoes and Vegetables; prepared and served on hickory wood. A super treat! Green Salad Bowl—Onion Rings.	
(Service for One \$2.75)	
Pan Fried Sugar Cured Ham Steak.....	1.50
A milder ham, if you prefer.	
—Served with Red Gravy—	
French Fried Potatoes, Cole Slaw, Applesauce, Hot Rolls, Butter.	

The Barbecue Pit

HICKORY SMOKED—A Ranch Specialty

Barbecued Selected Young Pork Spareribs.....	1.35
Barbecued Half of Tender Young Chicken.....	1.60
Barbecued Tasty Juicy Cornfed Pork.....	1.40
Barbecued Western Sirloin of Beef.....	1.50
With Our Special Barbecue Sauce, Cole Slaw and French Fries, Hot Rolls, Butter.	

FOR SOMETHING DIFFERENT

Spaghetti Cacciatori.....	1.50
A special Italian Sauce with Chicken and Mushrooms, Parmesan Cheese. Served with Chopped Salad. This dish is Spaghetti at its best.	
Chicken Tetrazzini en Casserole and a Salad Bowl.....	1.40
Creamed Chicken and Mushrooms, Egg Noodles, Wine and Cheese.	
The Ranch Spaghetti and a Salad Bowl.....	1.20
With a Rich Meat Sauce.	
Salads On Above Specials Served with French Dressing	
Shrimp a la Maison.....	1.50
Fresh Cooked Shrimp on a bed of Lettuce with Sauce Maison.	



